

Bywater American Bistro

RICE, GRAINS, NOODLES

- Spaghetti Pomodoro — 16
Fried Gulf Oysters/ Oyster Gravy/ Jasmine Rice — 14
Potato and Fontina Agnolotti/ Preserved Truffle/ Charred Brussel Leaves/ Parsley/ Lemon — 16
Farro Risotto/ Maitake Mushroom/ Minted Bread Crumbs — 13
Jerk Chicken Rice/ Butter Beans/ Crispy Habanero — 14

APPETIZERS

- 14 — Swordfish Escabeche/ Sweet Potato/ Snap Peas/ Fennel/ Fresno Chili
14 — Pickled Shrimp/ Celery/ Buttermilk/ Trout Roe
10 — Crispy Hogs Head Boudin/ Dijon/ Frisée
11 — Tuna Toast/ Garlic/ Tomato/ Avocado
12 — Little Gem/ Whipped Avocado Butter/ Hazelnuts/ Soft Herbs
12 — Chilled Sweet Pea Soup/ Carrot Confit/ Crouton/ Buttermilk Sorbet
5 / 7 — Bread + Butter/ Supplement Butter Trio

CHARCUTERIE

- Foie Torchon — 15
Country Pâté — 13
Rabbit Rilette — 13

CHEESES

- Three — 17
Five — 21

ENTRÉES

- Duck Breast/ Butterbeans/ Pickled Beets/ Port Wine/ Tarragon — 28
Rabbit Curry/ Jasmine Rice/ Pecans/ Cilantro — 26
Juniper Roasted Pork Belly/ Minted Pea Purée/ Wild Rice/ Pickled Mushrooms — 25
Steamed Red Snapper/ Broccoli Rabe/ Crystal Hollandaise — 26
Half Chicken/ Little Gem Lettuce/ Dijon Vinaigrette — 22
Pan Roasted Swordfish/ French Lentils/ Caramelized Cippolini Onion — 25

TRY



TOO!

THANKS FOR COMING

NINA, LARRY & LEVI

VEGETABLES 7

- Potato Gratin Roasted Cabbage Roasted Carrots Charred Okra

A GRATUITY OF 20% WILL BE APPLIED TO PARTIES OF 9 OR MORE.

FOOD DISCLAIMER CONSUMING RAW OR UNDER COOKED FOOD
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.